

a) Canarian cuisine

Canarian cuisine refers to the typical dishes and ingredients in the cuisine of the Canary Islands. These include plentiful fish, generally roasted, *papas arrugadas* (a potato dish), *mojos* (such as *mojo picón*), and wine from the malvasia grape.

Mojo is a sauce which may be orange, red, or green depending on its ingredients. Mojo can be moderately spicy, referred to as *mojo picón*. It is usually made of oil, garlic, vinegar, salt, red pepper, thyme, oregano, coriander and several other spices.

Papas arrugadas are small potatoes which are boiled in salt water and are usually served with fish and topped with mojo.



One very typical Canarian product is *gofio*, a flour which is created by grinding roasted sweetcorn. Gofio is produced locally and is added to many foods and also to warm milk as a drink, as well as made into a dough-like food called *pella* and eaten alongside meals. It is also made into a hot dip.

Olive oil is widely used in the Canarian cuisine.



A sweet indulgence is *bienmesabe* which mean in Spanish "Tastes good to me". It's a paste made from grounded almonds, lemon rind and eggs. It's normally served as a dessert, nowadays sometime with cream or ice cream.

Created from adaptation for educational purposes by Sergio Pérez Tabares from
http://en.wikipedia.org/wiki/Canarian_cuisine

1) Can you underline all the examples with the present passive voice?

2) Can you make new examples?

3) Can you put these instructions in order?

Torrijas

- When they are golden, they are placed on a tray
- They are fried in hot oil.
- All is covered with syrup or honey.
- Some bread is cut in 3 or 4 cm wide slices and they are placed on a deep bowl.
- Some milk is boiled with some cinnamon and the rind of a lemon between 5 or 10 minutes
- Some sugar and cinnamon is sprinkled
- The slices are covered with the milk so that they are well soaked in milk.
- They are turned over carefully.
- Some sugar is added

b) Canarian cuisine

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Other typical Canarian foods include *ropa vieja* ("old clothes"), chicken and beef are mixed with potatoes and garbanzo beans, and *potaje*, a generic name for one of many stews.

The wine from the malvasia grape was a product of Canarian export since the XVII century.

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